



Antipasti (Appetizers)

Antipasto

Assorted sliced Italian meats, imported sharp cheeses, homemade marinated Sicilian olives, red marinated peppers, hard cooked eggs and crostini. Large enough for two! 12.99

Olives Italiane

Assorted imported olives tossed and marinated with red red peppers, onion and celery in fresh garlic, olive oil, white vinegar and fresh herbs. 7.99

Calamari Grigorio

Sicilian seasoned calamari quick fried, tossed with pepperoncini, olive oil, fresh lemon and garlic. 8.99

Rusticetta

Roasted Tuscan bread topped with diced roma tomato and fresh herbs. 7.99

Portabella Sticks

Fresh sliced portabella mushroom dipped in our homemade breadcrumb and fried crispy. Served with basil dipping sauce. 7.99

Steamed Mussels Marinara

Steamed in light marinara and garlic wine sauce. 8.99

Seared Ahi Tuna

Great combination of seasoning. Quick seared ahi served with a sweet and spicy ginger soy sauce. 11.99

Shrimp Cocktail

Large chilled jumbo Gulf shrimp with homemade spicy cocktail sauce. 9.99

Mozzarella Marinara

Hand cut and Italian breaded imported mozzarella sticks served with marinara sauce. 7.99

Assorted Tour of Italy

Calamari grigorio, portabella sticks and homemade mozzarella sticks. 11.99

Insalata & Zuppa (Salad & Soup)

Homemade Soup Du Jour

Ask your server for today's soup. 2.99 Bowl 3.99

Cesar Salad

Romaine lettuce tossed with a masterfully made caesar dressing. 7.99

Milano Café Chopped Salad

Chopped romaine and iceberg lettuce with fresh chopped medley of garden vegetables and olives, topped with gorgonzola and shaved provolone cheeses. Recommended with our house balsamic dressing. 8.99

Mediterranean Seafood Salad

Crisp shrimp, scallops and calamari tossed with mixed greens, garden vegetables, feta and gorgonzola cheeses and drizzled with our homemade lemon vinaigrette. 15.99

Tuscan Salad

Gourmet greens and seasonal fruits garnished with walnuts and shaved parmesan. Served with our homemade sweet Tuscan dressing. 8.99

Balsamic Marinated

Ahi Tuna Salad

Seared Ahi Tuna with fresh sauteed mushrooms, onion and blanched almonds presented over a mix with balsamic vinaigrette, chopped onion and gorgonzola cheese. 15.99

Pastas

Customer Favorites!

All pasta dishes include our house salad and fresh baked garlic bread.

*Dinner Split Charge, 3.99

Lasagna Milano • Stacked lasagna noodles, loaded with ground beef, cheese, mushrooms and topped with silvered almonds. 14.99

Baked Three Cheese Ravioli • Plump cheese ravioli served with marinara and baked mozzarella. 13.99

Penne Alfredo with Chicken

& Broccoli • Breast of chicken and fresh broccoli sauteed in olive oil and fresh crushed garlic simmered in our creamy alfredo sauce over penne pasta. 14.99

Linguini Carbonara • Linguini tossed with sauteed green onions, bacon, mushrooms and peas in a romano cheese and heavy cream sauce. 14.99

Gnocchi Bolognese • Homemade potato gnocchi loaded with fresh simmered ground beef and Italian sausage in a tomato cream sauce. 14.99

Pasta Marinara • Family recipe of fresh simmered ground tomato, basil and spices over spaghetti. 10.99

Pasta Meatballs • Two jumbo meatballs and family secret recipe marinara. 13.99

Fettuccine Alfredo • Homemade, rich, creamy alfredo sauce. 13.99

Spicy Penne Sausage Diavolo

Sauteed slices of homemade Italian sausage simmered in a spicy marinara sauce. 14.99

Angel Hair Seafood Pasta Vesuvio

Fresh diced mushrooms, sweet peppers, green peppers and kalamata olives sauteed with diced scallops and shrimp tossed with angel hair in an olive oil, garlic and basil sauce. Sprinkled with feta cheese. 17.99

Entrees

All steaks are cut on premise. Larger cuts available upon request.
All entrees are served with house salad and side selection of pasta, steamed vegetable, rice, baked, French fried or garlic whipped potatoes.

Sauteed Mushrooms, 3.49 Sauteed Onions, 2.49
Gorgonzola Butter, 2.49 Lemon Garlic Sauce, 2.49

Butcher's Block

Lamb Chop Augustino • Double cut lamb chop rubbed with seasoning and topped with fresh lemon, olive oil, garlic and fresh herbs. 21.99

Bone In Ribeye • USDA choice bone in ribeye seasoned and broiled to perfection. 21.99

New York Strip Sirloin • A mouthwatering 14 oz. USDA choice hand cut New York sirloin grilled to perfection. 21.99

Filet Mignon • A tender 8 oz. USDA choice hand cut filet mignon. 22.99

Beef Steak Sicilian • Two 4 oz. garlic rubbed beef tenderloin medallions simmered in an aromatic red wine, mushroom and garlic sauce. 23.99

T-Bone • Our largest. A 22 oz. center cut USDA choice t-bone. 24.99

Pesce (Fish)

Grilled Salmon Limone

Salmon fillet broiled and brushed with olive oil, lemon and fresh herbs. 16.99

Shrimp Veranda

Gulf shrimp seasoned and floured, pan seared in olive oil, mushrooms and garlic. 16.99

Mediterranean Pan Fried Walleye

Lake Erie walleye fillet dusted in Sicilian flour and pan fried in olive oil. 16.99

Seafood Palermo

Gulf shrimp, scallops and calamari quick fried, tossed with lemon, garlic and fresh parsley. 17.99

Grilled Salmon over Fresh Herb Buttered Fettuccini

Fresh salmon lightly seasoned, grilled and served over fettuccini pasta tossed in fresh herb butter. 17.99

Scallops Rockefeller

Jumbo pan seared scallops topped with bacon, gorgonzola and spinach drizzled with béarnaise sauce. 18.99

Fresh Fish of the Week

A special selected fresh fish of the week prepared with the freshest herbs and ingredients of the season. Ask your server for today's selection. Market Price

Tasa Linga (House Specialties)

Pollo Pomodora

Two chicken breasts dusted with seasoned flour, pan fried and then sauteed with a lemon, chicken stock and vodka sauce finished with diced roma tomatoes and scallions accompanied with herb enhanced angel hair pasta. 16.99

Stuffed Chicken Parmesan

A breast of chicken stuffed with fresh ricotta, mozzarella and provolone cheeses, Italian breaded, pan fried then baked in marinara sauce. 16.99

Veal Parmesan

Pounded veal cutlet breaded and simmered in marinara and red wine then baked with mushrooms and mozzarella cheese. 17.99

Sausage Siciliano

Old country family recipe of fennel sausage smothered with peppers, onions and marinara sauce. 13.99

Veal Picatta

Veal dipped in a unique egg batter then sauteed with mushrooms and capers in a refreshing lemon butter sauce. 17.99

Chicken Nunzia

Pounded breast of chicken sauteed with fresh mushrooms and simmered in a blend of Marsala and Madeira wines. 16.99

Sicilian Chicken Cutlet

A simple family favorite of pounded chicken breast breaded in a romano and fresh herb breadcrumb, pan fried in olive oil. Great with pasta side. 16.99

Veal Fontina

Thin sliced veal sauteed in a Marsala wine sauce topped with thin sliced prosciutto and baked fontina cheese. 17.99

Panini

Paninis and sandwiches served with choice of French fries or cup of soup and Kosher dill pickles.

Portabella & Eggplant Panini

Portabella mushrooms and eggplant topped with feta and provolone cheese on ciabatta bread and pressed on our panini grill. 7.99

Italian Sausage Sandwich

Homemade Italian sausage topped with sauteed peppers and onions. Simmered in marinara on an Italian loaf. 7.99

Chicken Club Panini

Breast of chicken, bacon, smoked provolone and mayonnaise served with tomato and lettuce on ciabatta bread pressed on our panini grill. 8.99

Italian Roast Sirloin Sandwich

Stacked slow roasted sirloin of beef simmered in Italian spices and broth served on an Italian loaf. 8.99